ASADO

Saturday and Sunday | 12pm – 4pm



COCKTAILS

Michelada Favela Beer, Tomato Juice, Pickled Onion, Ají Panca, Fresh Lime Juice	12	85
Caipi Sake Akashi-Tai Honjozo Kuro Sake, Lime, Sugar Cane	12	85
Copacabana Neft Vodka, Passion Elixir, Fresh Lime Juice, Sugar Cane	14	90
Caipirinha de Piña Cachaca, Roasted Pineapple, Aji Mirasol, Fresh Lime Juice	14	90
Carajillo Martini Volcan Blanco, Licor 43, Espresso, Cacao Bitters	16	90
Jabuticaba Belvedere, Jabuticaba, Honey, Fresh Lime Juice	18	95

WINE & CHAMPAGNE

Wine

2022	Riesling Wittmann from **Magnum**	12
2025	Whispering Angel Rose from **Jeroboam**	13
2017	Malbec Terrazas de Los Andes from **Magnum**	12
2022	Malbec, Argentino, Catena Zapata from **Magnum**	20

Champagne

NV	Veuve Clicquot Ponsardin, Yellow Label	15	90
NV	Ruinart, R		105
NV	Ruinart, Blanc de Blancs		150
2018	Veuve Clicquot Ponsardin, La Grand Dame	35	210
2017	Dom Pérignon	45	270
NV	Veuve Clicquot Ponsardin, Rosé	18	105
NV	Ruinart, Rosé		190

Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

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£65 per person

PETISCOS
Bites

Pão de Queijo
Brazilian **cassava** cheese bread

Guacamole
Avocado, red chilli, crispy plantain

ENTRANTES
Starters

Ensalada Amazónica
Mango, **avocado**, confit tomato, kalamansi citrus

Aguachile
Mexican style **stone bass** ceviche, avocado cream, jalapeño

Salmón Maki
Scottish **salmon**, feta cream cheese, apple, cucumber

PARRILLA MIXTA
Grilled Meats

A feasting platter designed to be shared

Espetada
Brazilian inspired grilled **chicken** thighs

Lomo de Aguja
Chimichurri marinated Denver **steak**

Chancho
Crispy **pork** belly

Cordero
Grilled **lamb** rump

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Brócoli y Zanahoria
Chargrilled **broccoli**, baby **carrots**, spicy panela

Ensalada Mixta
Mixed green leaves, cherry tomatoes, orange truffle dressing

Mazorca
Grilled **sweetcorn**, panca chilli butter

POSTRES
Desserts

Guineo
Amazónico inspired **banana** split

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.

Menu de Niños

£25 • 3 dishes





Bites

Choose one

Tequeños
Chicken rolls, Tybo cheese, coriander sauce

Guacamole
Vegetarian **guacamole**, plantain chips

Langostino Pibil Maki
Prawn tempura, teriyaki sauce, achiote miso

Mains

Choose one

Pollo Grillado
Roasted **chicken** thigh, crispy new baby potatoes

Salmon y Camote
Grilled Scottish **salmon**, sweet potato purée

Arroz Saltado
Wok fried **rice**, seasonal **vegetables**, egg



Desserts

Choose one

Chocolate al Moctezuma
Hot **chocolate** fondant, tonka ice cream

Piña Rostizada
Roasted caramel **pineapple**, corn cake, coconut sorbet

Helado
Dulce de Leche • Vanilla • Blackberry • Lemon • Coconut
Tonka • Passion Fruit • Chocolate

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